

# KOMA

## M. CHAPOUTIER WINE DINNER

*A six-course exploration of Rhône Valley expressions*

24 APR · 7PM  
PRIVATE DINING ROOM

**\$268<sup>++</sup>/PAX**

**COURSE 1**

**"AMELA" TOMATO**  
*burrata cheese, basil, myoga*



*M. Chapoutier Crozes-Hermitage Les Meysonniers Blanc 2024*

**COURSE 2**

**"MIZU" OCTOPUS CEVICHE**  
*shiso cress, momiji kobucha*



*M. Chapoutier Condrieu Invitare 2023*

**COURSE 3**

**STEAMED HIRAME FLOUNDER**  
*dill mousse, scallion oil, pea shoots, butter soy sauce*



*M. Chapoutier Vacqueyras Avarum Rouge 2023*

**COURSE 4**

**BRAISED WAGYU**  
*potato puree, kochijan*



*M. Chapoutier Châteauneuf-du-Pape Barbe Rac 2015*

**COURSE 5**

**UNAGI GOHAN**  
*kinome, sansho powder*



*M. Chapoutier Côte-Rôtie Quatuor 2020*

**COURSE 6**

**JAPANESE CHEESE CAKE**  
*strawberry sorbet*

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX.